AC6060SCGSS - AC6060SCGW

GAS FREESTANDING

COOKER

USER’S MANUAL

Thank you for choosing this Cookworks appliance. It has been designed to give years of trouble-free use, provided it is installed and maintained correctly.

Please read these instructions carefully before installing or using your appliance. It is advisable to keep your purchase and installation receipts with these instructions in a safe place for future reference. Included is some important safety information in addition to guidelines and recommendations which will enable you to take full advantage of all the functions available.

This quality appliance has been tested and certified to meet all applicable UK electrical and safety standards.

This appliance must be installed and connected in accordance with current regulations by a qualified GAS ENGINEER.

After unpacking the appliance ensure that there is no visible damage. If the appliance has been damaged during transit, do not use it.
Do not attempt to modify the appliance in any way. Do not keep flammable materials near the appliance while it is operating. If you notice any damage to the oven you should switch off the unit and contact the Service Helpline.

Before using the cooker
Remove any packing and protective film and keep this away from children. Wash the cooker thoroughly with clean warm soapy water.

The first time you use the cooker
Light the oven for approximately 30 minutes at a high temperature and the grill for 10 minutes to burn off any residues from the manufacturing Process.

Guarantee
This appliance is guaranteed for one year from date of purchase. Keep your purchase receipt with these instructions.

To fulfil the conditions of the guarantee this appliance must have been correctly Installed by a qualified person and operated in accordance with these instructions. The appliance is intended for domestic uses only.

If the appliance fails to work properly during the first year period contact the Helpline.

The appliance will be repaired (at the manufacturer ’s discretion)at no cost to you. If the guarantee has elapsed, you will be given a quotation for any repairs or parts required.

This data and model number together with details of your sales receipt must be quoted when contacting the Service Helpline. See the data plate inside the oven door aperture.

For Assistance or Service please contact the
Sovereign Service Helpline on 0870-607-7270

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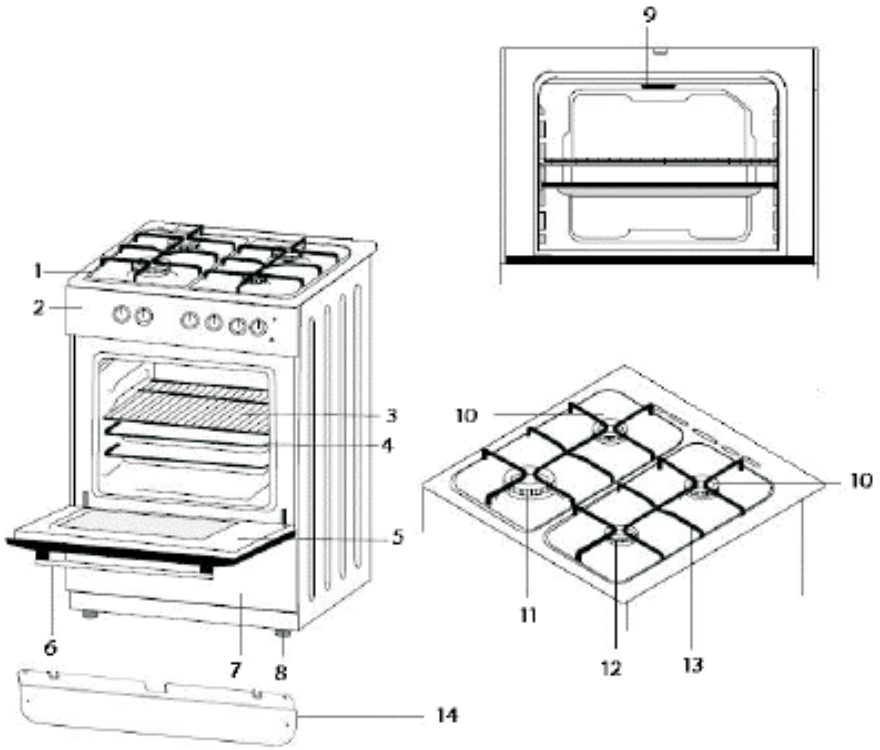
SECTION1: COOKER COMPONENTS



LIST OF PARTS:

1-Hob
2-Control Panel
3-Wire Grid
4-Oven Tray
5-Oven Door
6-Door Handle
7-Storage Compartment
8-Adjsutable Feet
9-Grill Burner
10-Semi-Rapid Burner
11-Rapid Burner
12-Auxillary Burner
13-Pan Support
14-Grill Heat Shield

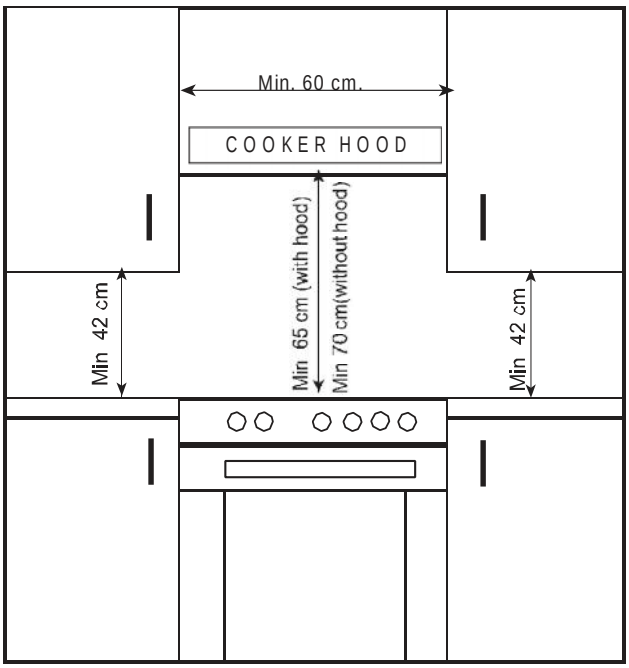
SECTION 2: INSTALLATION

This appliance must be installed and connected in accordance with current regulations by a qualified GAS ENGINEER.

2.1. INSTALLATION OF OVEN

This appliance can be placed next to or in between built-in kitchen furniture. However, the height of the built-in furniture must not exceed the height of the cooker hotplate. The furniture adjacent to the oven must be resistant to temperatures 50 °c higher than the room temperature. Ensure that there is a minimum of 2cm clear space behind the cooker to allow for air circulation.

You must allow a minimum height of 650mm between the cooker hotplate a cooker hood fitted above it. You must not allow fitted wall cupboards to overhang the area directly above the hotplate. See Figure 1. below.



It is important that this cooker is installed in a room that has adequate ventilation. You may need a suitable air-brick, cooker hood or extractor to Your qualified Gas Engineer will advise you.
This appliance requires 2m3/h air per KW input whilst in operation.

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation open or install a mechanical ventilation device (mechanical extractor hood) as detailed above.

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window or more effective ventilation, for example increasing the level of mechanical/electrical ventilation where present.

Your qualified gas engineer will ensure a safe installation, however, if at a later stage you think you have a gas leak, do not use the cooker, turn off the gas supply at your meter and contact a Gas Engineer immediately.

2.2. ADJUSTMENT OF FEET

Your cooker is fitted with 4 adjustable feet. Please ensure that the appliance is level and secure before first use. You can increase the height by turning the feet clockwise, or vice versa. You can increase the height of the cooker

2.3. ELECTRICAL CONNECTION

This appliance has been adjusted as appropriate for 220-240 Volts.
This appliance must be earthed.
Connect the appliance using the 13amp plug to an adjacent socket.
The connection cord supplied with the appliance is
equipped with a plug and 3A fuse.
Do not use an extension cable.

2.3. GAS CONNECTION

PLEASE NOTE:

THIS GAS APPLIANCE MUST BE INSTALLED BY A SUITABLY QUALIFIED GAS ENGINEER. Your engineer will ensure that the appliance is installed and tested in accordance with the UK standards.

The engineer will ensure that the gas connection is safe and fully tested for leaks. He/she will also ensure that:

The gas pipe is not allowed to touch HOT surfaces.
The length of hose does not exceed 1.5m.
The hose does not touch sharp or moving objects, is not ruptured, over-tightened, is not ruptured, over-tightened, over-stretched or damaged in any way.
The gas connection nut of this appliance is equipped with BSP ½” female thread.

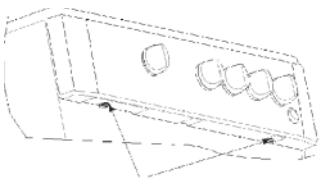
SECTION 3: USING THE HOTPLATE

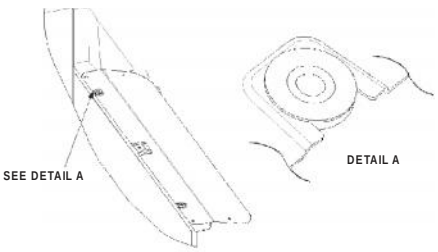
The graphics on each control knob clearly show which gas burner will be operated. Press in the control knob and turn it to the maximum setting and light with a spark igniter or a lighted taper. Once the burner is alight turn the control knob to the required setting. Once you have finished using the burner, turn the control knob off – setting ‘0 ’. Never use pans with concave or convex bottom surfaces.

SECTION 4: USING THE GRILL

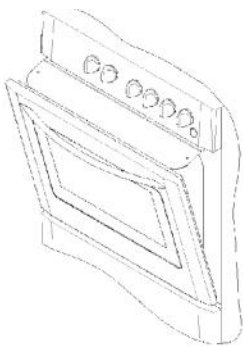
The grill only has one heat setting, it creates heat at a constant rate. Press the oven control knob and turn it clockwise to the grill setting and light the grill (situated in the top of the oven)with a spark igniter or lighted taper. As the grill valve is equipped with a Flame Failure Device (FFD),you should keep the knob pressed for 3-5 seconds. Once you finished using the grill turn the control knob anti-clockwise back to the off position –marked ‘0 ’.
Please note:
Whilst grilling, you must fit the Heat Deflector plate (supplied with your cooker) to ensure that the control knobs do not get discoloured and/or damaged. Before you grill fit the Heat Deflector to the underside of the fascia panel. The two slots in the panel align up with the two screws/washers on the underside of the fascia panel. Carefully slide the deflector in place above the screws/washers. If the screws are too tight, simply slacken them off half a turn with a screwdriver.

Assembling Grill Heat Shield





Open the oven door and put the grill heat shield under the control panel using grill heat shield washers as shown above.



Finally close the door up to it reaches to the grill heat shield as shown above.

WARNING: The Heat Deflector will get hot whilst you are using the grill, leave it to cool down before removing.

CAUTION:
ACCESSIBLE PARTS MAY BE HOT WHEN THE GRILL IS IN USE.
YOUNG CHILDREN SHOULD BE KEPT AWAY.

SECTION 5: USING THE OVEN

To light the gas oven, open the oven door, push in and turn the oven control knob anti- clockwise to the minimum temperature setting and then hold a lighted taper or spark igniter near the small hole towards the front- left corner of the oven base plate. As the oven burner is equipped with a Flame Failure Device (FFD), you should keep the knob pressed for 3-5 seconds. Once the oven burner is alight, turn the oven control knob to the required temperature setting.

The heat settings are as follows:

Minimum. 145oC
Position 3. 190oC
Position 5. 220oC
Position 7. 250oC
Maximum. 290oC

If you use accessories other than trays or shelves supplied with this cooker, please ensure that you only use baking/cooking trays and dishes that are oven proof.

Both the oven burner and the grill burner are equipped with a flame failure device (FFD), regardless of the model you purchase.

For any gas burner, if the burner has not lit after 15 seconds, stop operating the device, wait at least 1 minute before attempting a further ignition of the burner. In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute. For the oven /grill compartment, open the oven door and wait for 90 seconds before re-ignition.

	LPG			NG	
	G30	G31	G30	G20	G25
	28-30 mbar	28-30/37 mbar	50 mbar	20 mbar	25 mbar
RAPID BURNER					
Injector diam.(%mm)	85	85	75	115	125
Nominal Rating (kw)	3	3	3	3	3
Min. Rating (kw)	0.85	0.85	1.23	0.7	0.82
Consumption in 1h	218.13 gr/h	214.28 gr/h	218.13 gr/h		
Consumption in 1h (at 15^0C and 1013mbar press)				285.7 lt/h	332.2 lt/h
AUXILLARY BURNER					
Injector diam.(%mm)	50	50	43	72	72
Nominal Rating (kw)	1	1	1	1	1
Min. Rating (kw)	0.4	0.4	0.5	0.3	0.3
Consumption in 1h	72.71 gr/h	71.42 gr/h	72.71 gr/h		
Consumption in 1h (at 15^0C and 1013mbar press)				95.24 lt/h	110.74 lt/h
MEDIUM BURNER					
Injector diam.(%mm)	65	65	58	97	94
Nominal Rating (kw)	1.75	1.75	1.75	1.75	1.75
Min. Rating (kw)	0.65	0.65	0.65	0.495	0.495
Consumption in 1h	127.25 gr/h	125 gr/h	127.25gr/h		
Consumption in 1h (at 15^0C and 1013mbar press)				166.66 lt/h	193.79 lt/h
WOK BURNER					
Injector diam.(%mm)	98	98	77	135	148
Nominal Rating (kw)	3.8	3.8	3.8	3.8	3.8
Min. Rating (kw)	1.55	1.55	1.9	1.7	1.6
Consumption in 1h	276.3 gr/h	271.42 gr/h	276.3 gr/h		
Consumption in 1h (at 15^0C and 1013mbar press)				361.9 lt/h	420.82 lt/h
OVEN BURNER					
Injector diam.(%mm)	76	76	68	120	120
Nominal Rating (kw)	2.8	2.8	2.8	2.8	2.8
Min. Rating (kw)	1.4	1.4	1.4	1.4	1.4
Consumption in 1h	203.6 gr/h	200 gr/h	203.6 gr/h		
Consumption in 1h (at 15^0C and 1013mbar press)				266.7 lt/h	310.1 lt/h
GRILL BURNER					
Injector diam.(%mm)	68	68	62	110	110
Nominal Rating (kw)	2.2	2.2	2.2	2.2	2.2
Min. Rating (kw)	--	--	--	--	--
Consumption in 1h	160 gr/h	157.14 gr/h	160 gr/h		
Consumption in 1h (at 15^0C and 1013mbar press)				209.5 lt/h	243.6 lt/h

SECTION 6: CLEANING AND MAINTENANCE

Always ensure that your cooker is completely cool and switched off at the electricity supply before carrying out cleaning.

Always clean away food and liquid spills from the hotplate as soon as possible – do not allow spills to harden off.

Exterior and interior areas of the cooker should be washed with warm soapy water and/or mild cream detergents.

Use glass cleaner to clean the interior/exterior of the glass door.

NEVER USE ABRASIVE DETERGENTS OR WIRE WOOL TO CLEAN AREA OF YOUR COOKER.

SECTION 7: SERVICE

If you require further advice or assistance, please phone our Service Helpline on 0870-607-7270

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.